

# CORNELL UNIVERSITY OFFICIAL PUBLICATION

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Volume XV

Number 14

## Announcement of Winter Courses

New York State  
College of Agriculture

1924-25

Ithaca, New York  
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## CALENDAR, 1924-25

Nov. 5	Wednesday,	Registration in winter courses, beginning at 9 a. m., at the office of the Secretary, Roberts Hall.
Nov. 6	Thursday,	Instruction begins in winter courses.
Nov. 17	Monday,	Fee cards issued at office of the Secretary.
Nov. 22	Saturday,	Last day for payment of fees at office of the University Treasurer, Morrill Hall.
Nov. —	Thursday,	Thanksgiving Day. Holiday.
Dec. 20	Saturday, 1 p. m.	Instruction ends. } Christmas
Jan. 5	Monday, 8 a. m.	Instruction resumed. } recess.
Feb. 9-14		Eighteenth Annual Farmers' Week.
Feb. 13	Friday,	Instruction ends in winter courses.

NEW YORK STATE COLLEGE OF AGRICULTURE  
STAFF OF INSTRUCTION, RESEARCH, AND EXTENSION

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George Frederick Warren, Ph.D., Professor of Agricultural Economics and Farm Management.

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Harold Ellis Ross, M.S.A., Professor of Dairy Industry.  
Hugh Charles Troy, B.S.A., Professor of Dairy Industry.  
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Edward Sewall Guthrie, Ph.D., Professor of Dairy Industry.

\*Absent on leave.



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 Mortier Franklin Barrus, Ph.D., Extension Professor of Plant Pathology.  
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 Julian Edward Butterworth, Ph.D., Professor of Rural Education.  
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 Arthur Johnson Eames, Ph.D., Professor of Botany.  
 John Hall Barron, B.S.A., Extension Professor of Field Crops.  
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 Helen Monsch, B.S., M.A., Professor of Home Economics.  
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 Leland Eugene Weaver, B.S., Assistant Extension Professor of Poultry Husbandry.  
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 Frank Harrison Randolph, B.A., M.E., Assistant Professor of Institution Engineering.  
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 Van Breed Hart, B.S., Ph.D., Assistant Professor of Farm Management.  
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 M. Lyle Holmes, B.A., M.B.A., Acting Assistant Professor of Marketing. (First term.)  
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 Lewis Merwin Hurd, Extension Instructor in Poultry Husbandry.  
 Walter Gernet Krum, Extension Instructor in Poultry Husbandry.  
 Lawrence Paul Wehrle, Ph.D., Research Instructor in Entomology.  
 Robert Carroll Ogle, Extension Instructor in Poultry Husbandry.  
 Percy Lawrence Dunn, B.S., Instructor in Extension Service.  
 Ernest Dorsey, Ph.D., Instructor in Plant Breeding.  
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 Jennie Catherine Jones, Extension Instructor in Home Economics.  
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 Edwin Earl Honey, B.S., Instructor in Plant Pathology.  
 Anson Wright Gibson, B.S., Instructor in Farm Practice.  
 Luther Shirley West, B.S., Instructor in Parasitology.  
 Walter Van Price, M.S., Instructor in Dairy Industry.  
 Mrs. Carolyn Brundage McIlroy, Instructor in Home Economics and Shop Director.



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Edna Gertrude Gleason, B.S., Extension Instructor in Home Economics.  
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Raymond Bridgman Cowles, A.B., Instructor in Biology.  
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Edmund Ellsworth Vial, M.S., Instructor in Animal Husbandry.  
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William Thomas Craig, Assistant in Cereal Investigations.  
Walton Isaac Fisher, Assistant in Plant Breeding Investigations.  
Stewart Henry Burnham, B.S., Assistant in Botany.  
Cecil D. Schutt, Assistant in Animal Husbandry.  
Fred Harrison Dennis, Assistant in Plant Breeding Investigations.  
William Mason Phipps, B.S., Assistant in Agronomy.  
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Leah English, B.S., Analyst in Agronomy.  
Fred Lee Anderson, B.S., Assistant in Botany.  
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Fayette Ellsworth Stephens, A.B., Assistant in Agronomy.  
Virgil N. Argo, B.S., Assistant in Biology.  
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Norman L. Cutler, B.A., Assistant in Biology.  
Grace Sandhouse, M.A., Assistant in Entomology.  
James Whaples Sinden, A.B., Assistant in Plant Pathology.  
Henry C. Harris, A.B., Assistant in Agronomy.  
Coleman John Harris, A.M., M.S., Assistant in Botany.  
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Francis Ezra Cobb, B.S., Assistant in Forestry.  
Dewey Stewart, M.S., Assistant in Plant Pathology.  
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Frederick Selden Eaton, B.Ph., Assistant in Botany.  
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Robert Goldin, B.S., Assistant in Botany.  
James Elwood Davis, B.S., Assistant in Forestry.  
Irving Henry Rodwell, B.S., Assistant in Marketing. (Second term.)  
George Reinhardt Kreisel, B.S., Assistant in Farm Management. (Second term.)  
Mervyn Charles Mossop, B.S., Assistant in Entomology.  
Burkholder, Paul Rufus, A.B., Assistant in Botany.



# NEW YORK STATE COLLEGE OF AGRICULTURE

## THE WINTER COURSES

All the winter courses will begin on November 5, 1924, and will close on February 13, 1925. Instruction will begin at 8 a. m. on November 6. No work will be given on Thanksgiving Day; and none will be given from December 20, at 1 p. m., to January 5, at 8 a. m., these days being allowed for Christmas recess.

Correspondence concerning these courses and other instruction in the College of Agriculture may be addressed to The Secretary, College of Agriculture, Cornell University, Ithaca, New York.

The winter courses have been part of the regular work of the College of Agriculture since 1893, when a general course was established. Certain lines of work soon became grouped into more or less fixed professional courses for persons desiring to specialize in these fields. As a result, there are now six courses listed:

1. General Agriculture.
2. Dairy Industry
3. Poultry Husbandry
4. Fruit Growing
5. Flower Growing
6. Vegetable Gardening.

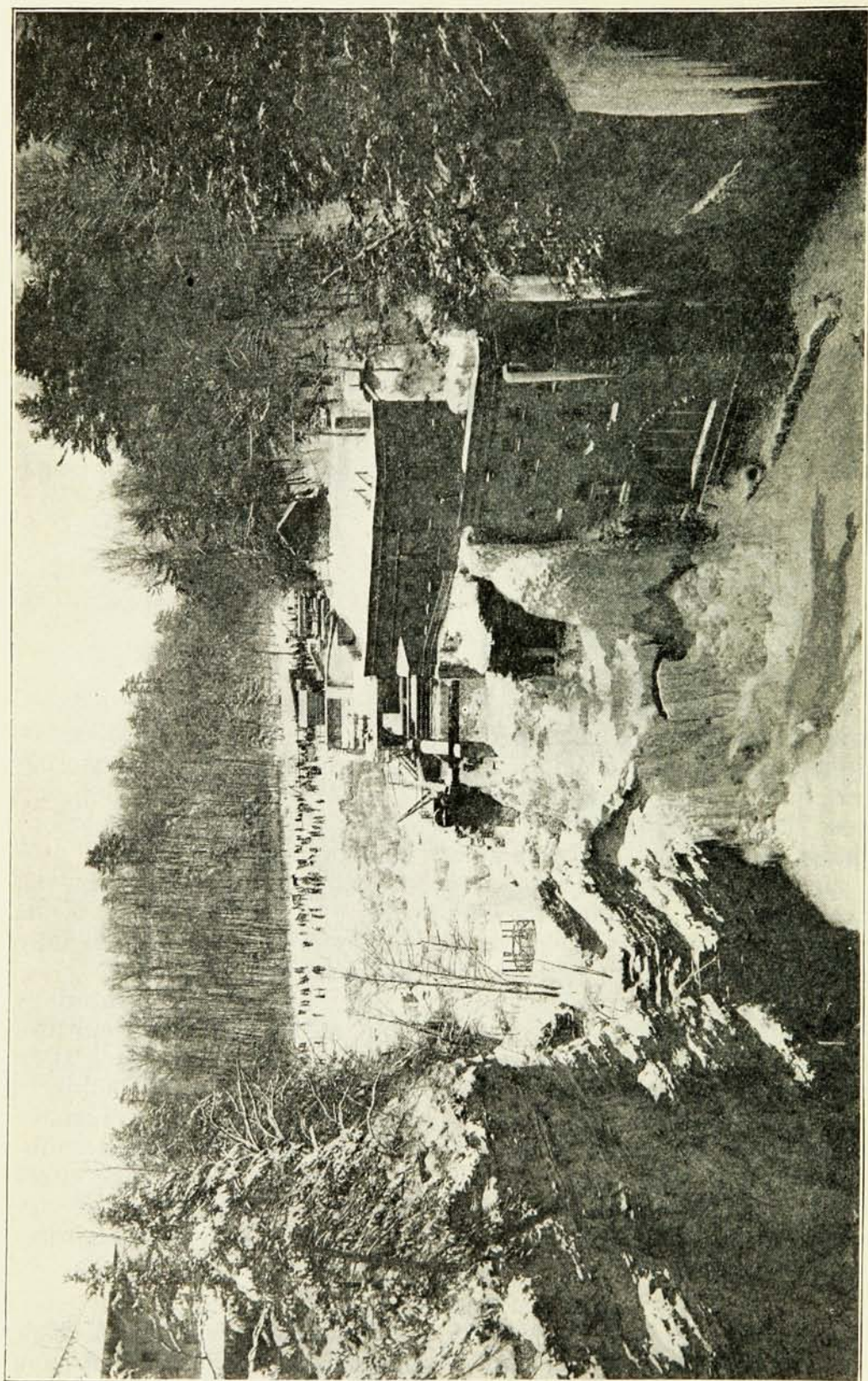
What is listed as the course in general agriculture is intended primarily for those who are engaged in general farming or who expect to take up farming. It is not a fixed curriculum; it is a large offering of elective units of work (pages 17-24) out of which the student may choose the combination most suited to his needs, with due regard to making a workable time schedule. The professional courses (2-6) are combinations arranged for those specializing in certain fairly well defined lines of agriculture. The student is asked to submit his choice of studies before the courses open, and after his arrival he may discuss any remaining problems with his faculty adviser.

It is advised that students plan to spend at least two winters at the College, in the first winter taking general courses in agriculture, and in the second winter specializing in the subjects in which they are particularly interested. The large number of elective subjects in the course in agriculture makes it possible for students to register in that course for several years without duplication of specified subjects of study. Even those planning to take the professional courses will do well to take preliminary work in general agriculture, and suggestions toward this end will be found in connection with the description of some of the special courses.

### EXPENSES

Tuition is free to those who are and have been residents of New York State for one year previous to registration. Nonresidents pay a tuition fee of \$25. This fee is refunded if the student withdraws





THE UNIVERSITY HYDRAULIC LABORATORY, TRIPHAMMER FALLS, AND BEEBE LAKE



within five days for reasons satisfactory to the Comptroller and the Registrar of the University. One-half of the fee is returned if the student withdraws within two weeks from registration day.

There are a number of fees and incidental expenses, which are detailed under the description of each course, but practically the only large expense is the cost of living in Ithaca and railroad fare to and from Ithaca. Satisfactory table board can be procured in Ithaca, within five to fifteen minutes walk of the campus, for from \$7 to \$9 a week. Comfortable rooms near the place of boarding may be engaged at about \$3.50 a week for each person when two persons occupy the same room, and from \$4 to \$5 when one person occupies the room. The cost of books need not be more than \$10, but it has been the experience of winter-course students in the past that they wish to buy a number of books to take home, and it would be well, if possible, to allow at least \$15 for this item. Statements made by students in previous years show that \$225 or \$250 is a reasonable amount to allow for total expense exclusive of clothes and travel. By careful management this may be reduced somewhat; but it is best not to stint too much, since too great economy is likely to lessen the value of the course.

The laboratory fees and the expenses of observation trips are mentioned in the descriptions of the courses in the announcement; students are also liable for breakage due to carelessness on their part.

**INFIRMARY FEE.** Students in the winter courses are required to pay an infirmary fee of \$3. In return for the infirmary fee, any sick student is, on his physician's certificate, admitted to the infirmary, and is given, without further charge, a bed in a ward, board, and ordinary nursing, for a period not exceeding two weeks. Extra charges are made for private rooms, special food, and special nurses. If a sick student who has not received two weeks service during the course is unable to gain admittance to the infirmary, by reason of lack of accommodation, he is entitled to a refund of the fee. The infirmary has no medical staff; students employ their own physicians among practitioners in Ithaca or elsewhere.

**FEE CARDS.** All the winter-course students must call at the office of the Secretary of the College of Agriculture on November 17, at which time the fee cards will be issued with tuition fee, infirmary fee, and laboratory fees charged. The cards must be presented at the Treasurer's office in Morrill Hall and payment made not later than 1 p. m., Saturday, November 22.

**SELF-SUPPORT.** In the past, a few students have been obliged to earn money during the course. This is never advisable unless absolutely necessary. It is much better to borrow the necessary money or to postpone the course of study until another year than to be thus handicapped during the limited time spent at the University. All energy should be concentrated on the work of the course.



## SCHOLARSHIPS AND PRIZES

**GRANGE SCHOLARSHIPS.** At its thirty-first annual meeting, held in Cortland, February 4, 1904, the New York State Grange resolved to appropriate funds annually, to be given to members of the order in the form of scholarships in any of the winter courses in agriculture at Cornell University. The scholarships, now twelve in number, are each \$50 in cash, to be awarded to men and women who attain the highest standing on competitive examination. Awards are made each summer. These scholarships apply to the winter courses only, and not more than one is given in a county. Candidates should apply before June 1 to the Master of the Pomona Grange in their home counties, or to the Deputy in counties that have no Pomona Grange.

**THE AMERICAN AGRICULTURIST SCHOLARSHIP.** For 1924-25 the American Agriculturist offers a scholarship of \$200 to the junior extension worker of Class C showing the best record in the calf raising project. Competitors should address Professor W. J. Wright, State Leader of Junior Extension, Ithaca, New York.

**BEATTY AGRICULTURAL SCHOLARSHIPS.** By the will of the late Harrison L. Beatty of Bainbridge, New York, the income of \$5,000 is devoted to three equal scholarships in the winter courses to be known as the Beatty Agricultural Scholarships. For the session of 1924-25 three scholarships of \$90 each are available. These scholarships are to be awarded to residents of Chenango County, one of whom shall be a resident of the town of Bainbridge. In making the award, equal consideration will be given to education and practical experience. Competitive examinations are held annually in Norwich and Bainbridge, New York, in the last week of September; the exact dates are to be announced to those applying for the examinations. The applications must be sent to the Secretary of the College of Agriculture, Ithaca, New York, by September 1.

**THE JEWISH AGRICULTURAL SOCIETY** of New York instituted, in 1908, a system of free scholarships to enable the children of Jewish farmers to attend the short winter courses offered by the agricultural colleges in the States in which they reside. The scholarships are awarded by competition, which consists in the writing of a brief essay on an agricultural topic. Children of Jewish farmers living and working on the farms of their parents are eligible to compete for these scholarships. The number of scholarships is not limited. For the New York State College of Agriculture at Cornell University, a number of these scholarships have been awarded each year since their establishment. Application should be made to the Jewish Agricultural Society, 174 Second Avenue, New York City.

**INDIAN SCHOLARSHIPS.** A limited number of scholarships are offered to Iroquois Indians. For particulars, apply to the Indian Agricultural Society of your reservation, or to the Indian Extension Staff, College of Agriculture, Ithaca, New York.



**PRIZES.** The various winter-course clubs compete every year for the Morrison Trophy Cup, the contest ordinarily being a series of debates. There is also a silver cup offered by Mrs. Florence M. Nevin as a prize for proficiency in public speaking.

#### ADMISSION

The winter courses are business and occupational courses, not academic; hence there are no examinations for admission. However, in order that the student may be able to make the best use of the instruction it is necessary that he should have had a good common school education. Winter-course students are sometimes seriously handicapped in their work by being deficient in arithmetic and in English. Persons who are planning to take a winter course are advised to review these subjects before coming to Ithaca.

Applicants for admission to the winter courses should, by way of preparation, read carefully some of the best books, bulletins, and other literature on the subject to which their attention will be chiefly directed while at Cornell University.

Women who desire to pursue one of the winter courses should correspond with Professor Martha Van Rensselaer, Ithaca, New York, in regard to rooms and accommodations. All women students registered in any of the winter courses are under the supervision of Professor Van Rensselaer during the period of the courses.

**AGE.** All the courses are open to both men and women of at least eighteen years of age. There is no limit to the age above eighteen; some of the best winter-course students have been mature men and women, owners of farms or managers of dairy or poultry plants.

**APPLICATION.** This circular contains an application blank for admission to the winter courses and a schedule sheet for courses to be taken. Both of these should be made out in full and forwarded to the Secretary at once by any person who is considering, even though indefinitely, attending any one of the winter courses. The filing of an application for admission does not constitute an obligation to attend, and applications may be withdrawn at any time.

Any one who has graduated from the common schools of the State, or who has an eighth-grade certificate, should be able to do the winter-course work satisfactorily. When making application, candidates for admission should give a description of their school training and, if possible, should send a certificate or a statement from the teacher of the school last attended.

Applicants for the professional course in poultry husbandry must have had at least six months active and consecutive work on an approved farm or poultry plant. A statement signed by the employer, stating the kind, amount, and quality of work done, must accompany the application for admission.

**ARRIVAL AT ITHACA.** Students who desire advice concerning lodgings and boarding places are invited to come directly to the College of Agriculture on their arrival in Ithaca. It is desirable that all housing arrangements should be completed before registration day.



## REGISTRATION

On Wednesday, November 5, beginning at 9 a. m., all students must report for registration at the office of the Secretary of the College of Agriculture, Roberts Hall. After registering here, students will go at once to the headquarters of their particular winter course or to their faculty supervisor, as assigned. The headquarters of the several professional winter courses are as follows:

Course in dairy industry, Dairy Building, department office; course in poultry husbandry, Poultry Building, room 325 (third floor); course in fruit growing, East Roberts, room 109 (first floor); course in flower growing, Roberts Hall, room 222 (second floor); course in vegetable gardening, Poultry Building, room 253 (second floor). Students in the course in agriculture will be assigned to their faculty supervisors at the time of their registration.

**STUDY CARDS.** After the student has registered he may not change his schedule of courses in any respect, except on the recommendation of the head of the winter course concerned or of his faculty supervisor, and with the approval of the Secretary. The schedule sheet, which the applicant fills out in advance, may subsequently be changed at the request of the applicant, and is not to be confused with the study card, which is made out when the student registers.

## METHODS OF INSTRUCTION

Instruction in the winter courses is given by lectures, by such practical work (laboratory practice) in the various agricultural operations as can be conducted at that time of the year, and sometimes by trips or excursions to points of special interest.

**THE LECTURES** are given in large part by the regular staff of the College of Agriculture. The lectures are plain and practical, in the style of farmers' institute talks. So far as possible, collected material is used for illustrating the subjects; when this is impossible, lantern views are often used. Free discussion by the students of the subject under consideration is encouraged. Further opportunity for general discussions is afforded in the meetings of the winter-course clubs.

**SPECIAL LECTURES** for the winter-course students are given in Roberts Hall 131, at 9 a. m. on Friday of each week, and all students are required to attend. To a large extent these are the lectures constituting a course for regular four-years students. For winter-course students this is listed as Agricultural Economics and Farm Management (Marketing) 35, and all students must include this course in their schedules, with credit of one hour.

The winter-course students are welcomed at the various addresses given by eminent men before the University in general.

**PRACTICAL WORK** is made a special feature in the winter courses. The student is expected to perform all the various operations as carefully as if he were working at home as a practical farmer. In the courses in dairy industry and poultry husbandry, the instruction is in large part practical, and the students have an opportunity of becoming familiar with all the essential operations in these enterprises. In



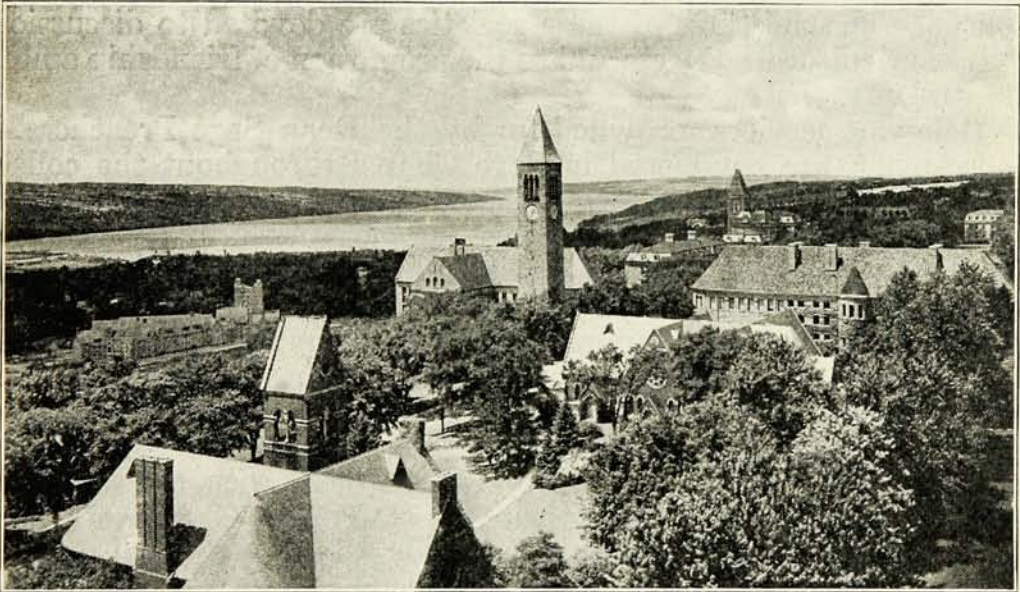
the courses in agriculture, fruit growing, flower growing, and vegetable gardening, there is necessarily a smaller amount of practical work; advantage is taken, however, of the greenhouses, the barns, and the laboratories, in demonstrating to the students some of the operations that would naturally be conducted in the summer season. Whenever possible, the aim is to make the practical work take up as large a part of the student's time as do the lectures.

EXCURSIONS to points of special interest have been made a feature of the course in poultry husbandry. Such excursions are conducted in other courses also whenever practicable.

The word *hour* in the following schedules means one lecture of one hour each week, or one period of two and one-half hours of laboratory or practice each week during the term.

#### CERTIFICATES

Students who complete a schedule of at least fifteen hours with grades of D or better will be given certificates of record. Students



THE UNIVERSITY IS ON A PLATEAU ABOUT 400 FEET ABOVE  
CAYUGA LAKE

desiring such certificates must notify the Secretary's office before the close of the course.

#### THE CITY AND THE UNIVERSITY

Ithaca is situated in Tompkins County, at the head of Cayuga Lake. It is a city of about seventeen thousand inhabitants. It is reached by the Lehigh Valley and the Delaware, Lackawanna and Western Railroads. There are, in addition, auto bus lines between Ithaca and Syracuse, Auburn, Elmira, and other neighboring cities. The University stands on a plateau about four hundred feet above the lake. The officers of instruction and administration at Cornell University number nearly eight hundred. The campus and farms cover 1,436 acres.



The buildings of the University are more than thirty-five in number, providing quarters for the several colleges of the University. These are Agriculture, Architecture, Arts and Sciences, Engineering, Graduate School, Law, Medicine, and Veterinary Medicine.

The New York State College of Agriculture at Cornell University occupies buildings erected by the State subsequent to 1904. These buildings are large and well equipped, and afford an attractive home for the College.

#### SOCIAL AND RELIGIOUS ADVANTAGES

Every year the students in each of the several winter courses have formed clubs. The societies meet once a week and debate subjects of special interest, discuss various problems, sing college songs, and indulge in other forms of social enjoyment. Every winter-course student is urged to attend these meetings.

The winter-course students are welcomed at the meetings of the Agricultural Association, the Dairy Club, the Poultry Association, the Round-up Club, and the other organizations of students in the College. The meetings of these societies are devoted to discussions of live agricultural subjects and to the promotion of friendship among the students.

Religious services, provided for by the Dean Sage Preachership Endowment, are conducted in Sage Chapel throughout the college year, by eminent clergymen selected from the various religious denominations. These services are supplemented by the Cornell University Christian Association, a voluntary organization of students and professors formed for their own religious culture and the promotion of Christian living in the University. The Christian Association has its home in Barnes Hall. It has a permanent secretary. Several church denominations are represented at Cornell by special pastors who also serve as secretaries of the Christian Association and have offices at Barnes Hall. These, with the executive secretary and the hostess, constitute the staff of the Christian Association. The Association has a carefully-selected Biblical library and comfortable reading and recreation rooms, with a Coffee House which is open daily from 9 in the morning until 11 at night. Courses in Bible study are conducted throughout the year, and special courses are provided for students in the winter courses.

In addition to the Young Men's Christian Association there is a flourishing Young Women's Christian Association, with quarters in Barnes Hall.

The students of the University are welcomed by the numerous churches in the city of Ithaca at all their services.

#### POSITIONS

The College does not promise to find positions for students registered in any of its courses, but it has opportunity to recommend students for a large number of positions. Some students who have completed a winter course have obtained an increase in salary in the following season sufficient to pay the entire cost of the course. Such



results, while of course not guaranteed, show that there are excellent opportunities for trained men.

A student desiring a recommendation from the College must fulfill the following conditions: (1) He must be of good character; (2) his previous record must be good; (3) his work in the winter course must be satisfactory.

In the case of the course in dairy industry, previous experience in a well-conducted dairy plant is strongly advised for those who expect the College to recommend them for positions.

In the case of the course in poultry husbandry, it is recommended that persons inexperienced in the handling of poultry spend at least a year in acquiring practical knowledge of the business before entering this course. Students who have not previously had a considerable amount of farm or poultry experience cannot, as a rule, be recommended to positions of responsibility until they have spent a season on an approved poultry farm. This is particularly true for the better positions, in which managers or superintendents are wanted to take charge of poultry farms.

## DESCRIPTION OF THE WINTER COURSES

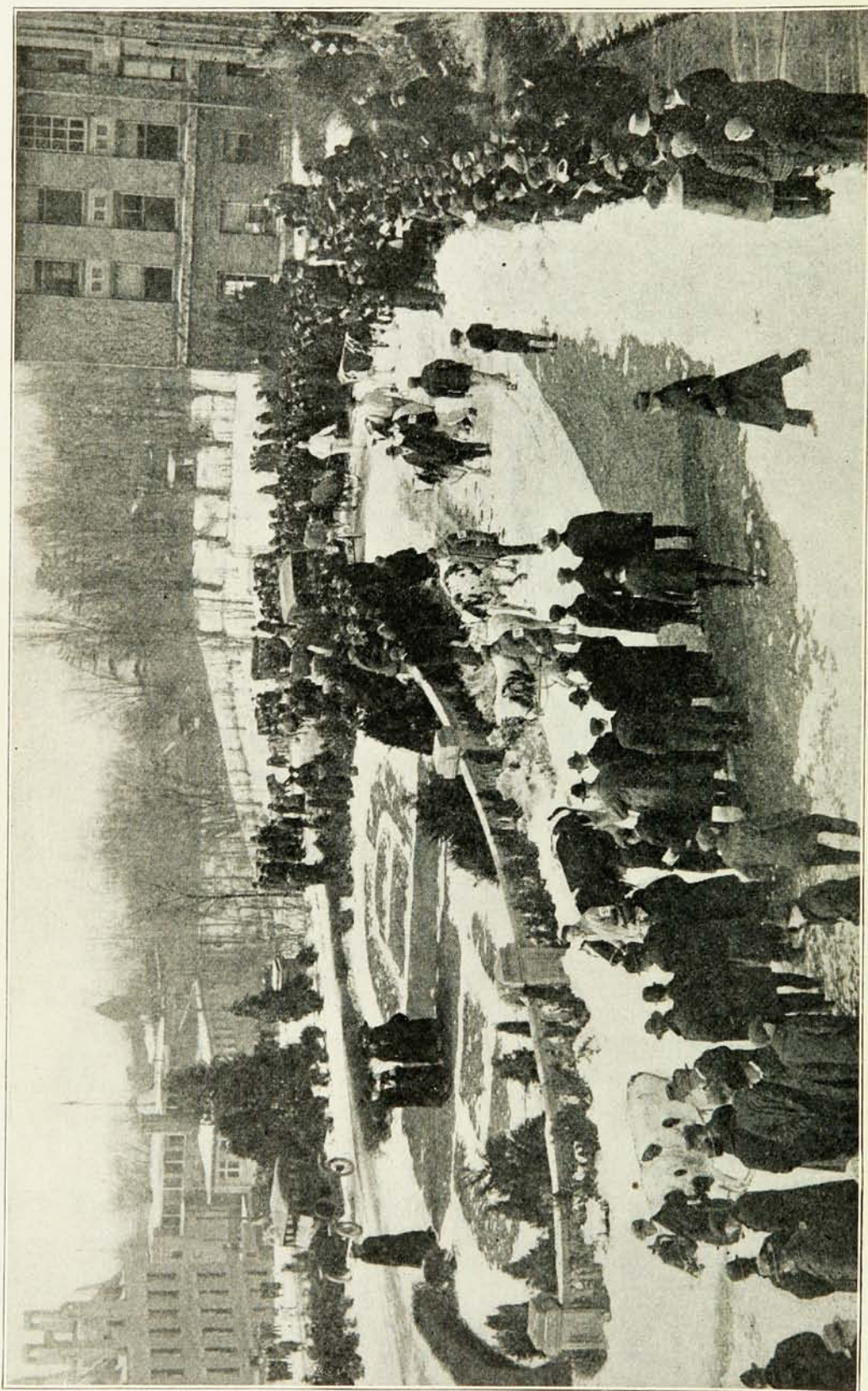
### I. COURSES IN AGRICULTURE

Most of the young men who come for a winter course expect to engage in general farming or hope to obtain positions as superintendents of farms on which diversified agriculture is practiced. It is for these that the general course in agriculture is especially designed. Persons who plan to specialize, and whose experience justifies it, will register in one of the professional courses or groups.

Whether or not the student plans to take one of the professional courses outlined hereinafter (pages 24-33), he is advised to attend more than one winter course and should definitely plan the work ahead for two years. Since a large number of winter-course students desire to prepare themselves to operate dairy farms, the following two-years program is suggested for them, though the second year may be modified in the light of the student's experience.

First year		<i>Hours</i>
Agricultural Economics and Farm Management 1 (page 19).....	2	
Agricultural Economics and Farm Management 2 (page 19).....	3	
Agronomy 200 (page 19).....	3	
Agronomy 201 (page 19).....	3	
Animal Husbandry 1 (page 19).....	2	
Animal Husbandry 2 (page 19).....	3	
Second year		<i>Hours</i>
Agricultural Economics 10 (page 19).....	2	
Agricultural Economics 15 (page 19).....	2	
Dairy Industry 10 (page 20).....	2	
Rural Engineering 1 (page 23).....	3	
Meteorology 1 (page 21).....	2	
Veterinary Medicine 1 (page 24).....	1	
Optional (chosen in line with the student's major interest).....	6	





THE LIVESTOCK PARADE DURING FARMERS' WEEK



NEW YORK STATE COLLEGE OF AGRICULTURE AT CORNELL UNIVERSITY  
APPLICATION FOR ADMISSION TO WINTER COURSES

Remove this application without separating the pages  
Print name clearly, using pen and ink or typewriter

Name of applicant <i>IN FULL</i>		First name	Second name
Permanent home address ( <i>number and street, or R. F. D.</i> )			
Place	County	State	
Date of birth, month	day	year	
Nationality	Married	Date of this application	
Name and address of parent or guardian, or person to be notified in case of serious illness or accident			
School or college attended ( <i>Indicate clearly the type of school or course</i> )		Place	Period of attendance
Name of school			
Have you received any degree or certificate?		What?	Where and when?
		(OVER)	



What has been your practical experience in farm work and in the special work covered by the winter course in which you are registering? .....

What has been your residence and occupation during the past five years?

Occupation 1920	Place	State
Occupation 1921	Place	State
Occupation 1922	Place	State
Occupation 1923	Place	State
Occupation 1924	Place	State

What church do you attend?

REFERENCES.\*—I am personally acquainted with the above applicant, and know ..... to be of good moral character, industrious, studious, and physically and otherwise capable.

Name	Name
Position	Position
Address	Address

\*Two endorsements are necessary, and should be preferably by your teacher and your pastor or a public official, not a member of your own family. These persons should sign the application themselves.

NOTE.—The applicant must answer ALL the questions asked on both sides of this application blank. When the blank has been answered in full, mail it to Robert P. Sibley, Secretary, College of Agriculture, Cornell University, Ithaca, New York.



Name..... Last name..... First name..... Middle name.....

# SCHEDULE OF SUBJECTS

**IMPORTANT:**—Before filling out the blanks on this page, make out a form such as is given on the reverse side.

Indicate by a check mark (✓) the one of the following six courses in which you desire to register. Do not check more than one course.

- |                        |                      |                        |
|------------------------|----------------------|------------------------|
| 1. General Agriculture | 3. Poultry Husbandry | 5. Flower Growing      |
| 2. Dairy Industry      | 4. Fruit Growing     | 6. Vegetable Gardening |

If you desire to specialize in either the professional course in dairy industry or the professional course in poultry husbandry, it is not necessary for you to fill out the remainder of the blanks on this page.

If you are registering in any of the other four courses, write here the number and the name of each subject that you desire to take, using the number given in the catalogue. Example: No. 10, Subject **Dairy Industry**. Without special permission, no student is allowed to take less than twelve or more than eighteen "hours" of work. For definition of "hour", see page 15.

No. 35.....	Subject Agricultural Economics and Farm Management, required of all students.....
No.....	Subject.....
No.....	Subject.....
No.....	Subject.....
No.....	Subject.....
No.....	Subject.....
No.....	Subject.....
No.....	Subject.....
No.....	Subject.....
No.....	Subject.....
No.....	Subject.....
No.....	Subject.....
No.....	Subject.....

After filling out this schedule completely according to directions, mail it, with your application for admission, to Robert P. Sibley, Secretary.

(OVER)



# THE SCHEDULE

Before filling out the previous page the applicant should make sure, by means of a form similar to the one shown below, that the subjects he desires do not conflict in time. Most of the courses offer options in laboratory periods so that with the exercise of care one can generally arrange to include the subjects desired.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
8-9						
9-10					Marketing 35	
10-11						
11-12						
12-1						
1-2						
2-3						
3-4						
4-5						
5-6						



Similar combinations may be made by the student himself, and the one determined upon may be submitted in his application. No student may take less than twelve or more than eighteen hours without special permission, and sixteen hours is as much as the average student can carry satisfactorily.

#### AGRICULTURAL ECONOMICS AND FARM MANAGEMENT

1. **Farm Records and Accounts.** Two hours a week. Lecture, W, 3. East Roberts 222. Laboratory, M, W, or F, 10-12.30. Farm Management Building 102.

Farm inventories; cash accounts; income-tax reports; single-enterprise cost accounts; complete farm cost accounts; other farm records. Special emphasis is given to the interpretation of results and their application in the organization and management of farms. Laboratory fee, \$2.

2. **Farm Management.** Three hours a week. Lecture, M F, 3. East Roberts 222. Laboratory, T, Th, or S, 10-12.30. Farm Management Building 102. Assistant Professor NOBLE.

Lectures, recitations, and laboratory practice. Farming as a business; types of farming; balance of business; size of business; rates of production; farm layout; building arrangement; marketing; ways of starting farming; forms of tenure and leases; choosing and buying a farm; use of capital and credit; planning, organization, and management of specific farms. Laboratory fee, \$1.

10. **Agricultural Cooperation.** Two hours a week. Lectures, T Th, 3. East Roberts 222. Mr. BOOTH.

General principles of cooperation, cooperative laws, financing, contracts, and their application to New York State cooperatives.

15. **Marketing New York State Farm Products.** Two hours a week. Lectures, T Th, 4. East Roberts 222. Assistant Professor SPENCER.

The purpose of this course is to acquaint the students with the principles involved in the marketing of New York State farm products.

35. **Marketing.** One hour a week. Lectures on marketing and closely related topics by nonresident lecturers. F, 9. Roberts 131. Assistant Professor SPENCER in charge.

#### AGRONOMY

200. **Soil Fertility.** Three hours a week. Section A, Lectures, M W F, 2. One demonstration period a week, T or F, 11-1. Caldwell Hall 100. Professor BUCKMAN. Section B, Lectures, T Th S, 8. One demonstration period a week, M or W, 11-1. Caldwell Hall 100. Professor GUSTAFSON.

An elementary course dealing with those physical, chemical, and biological properties of the soil that have practical applications. The use of lime, manures, and fertilizers will be an important phase of the work.

201. **Farm Crops.** Three hours a week. Lectures, M W, 8. Caldwell Hall 100. Laboratory, Section A, M, 11-1; Section B, Th, 11-1; Section C, F, 11-1. Caldwell Hall 250. Assistant Professor COOPER.

A study of field-crop production, with special emphasis on the culture, uses, and distribution of the principal farm crops.

Students taking this course must take also Agronomy 200. Laboratory fee, \$1.

#### ANIMAL HUSBANDRY

1. **Feeds and Feeding.** Two hours a week. Lecture, M, 9. Animal Husbandry Building B. Practice, Section A, T, 10.30-1; Section B, F, 10.30-1. Professor SAVAGE and Mr. KRAUSS.

The principles and practices of compounding rations and of feeding farm animals.

2. **Principles of Breeding Dairy Cattle.** Three hours a week. Lectures, T Th, 9. Animal Husbandry Building A. Practice, Section A, W, 11-1; Section B, S, 8-10. Assistant Professor C. L. ALLEN and Mr. BLAKELY.

Origin and development of the dairy breeds of cattle; care and management of the dairy herd; milk production; practice in judging and scoring.



3. **Swine.** Credit, one and one-half hours. Lectures, first six weeks of the winter course, T Th, 11. Animal Husbandry Building. Practice, W, 2-4.30. Animal Husbandry Pavilion. Professor HARPER and Mr. VIAL.

Types of swine, with their adaptations and breeds. The care and management of the farm herd. Fattening for market. Housing; range and forage crops. Practice in judging, with carcass work.

4. **Sheep.** Credit, one and one-half hours. Lectures, second six weeks of the winter course, T Th, 11. Animal Husbandry Building. Practice, W, 2-4.30. Animal Husbandry Pavilion. Mr. GRAMS.

Selection, breeding, feeding, and management of the farm flock throughout the year. The breeds, with their special features. Fattening lambs and wethers. Simple features of sanitation and building. Wool grading.

5. **Beef Cattle.** Credit, one and one-half hours. Lectures, first six weeks of the winter course. T Th, 10. Animal Husbandry Building. Practice, F, 1-3. Animal Husbandry Pavilion. Mr. VIAL.

Breeds of beef cattle, with adaptations of each. The place of beef cattle in mixed farming. The management of a breeding herd throughout the year. Selection, buying, feeding, and marketing of feeders. Judging animals on foot and as carcasses.

6. **Horses.** Credit, one and one-half hours. Lectures, second six weeks of the winter course, T Th, 10. Animal Husbandry Building. Practice, F, 1-3. Animal Husbandry Pavilion. Mr. VIAL.

Breeding, feeding, and care of farm work horses. Breeds of draft horses, their characteristics and adaptations. Judging. Common unsoundnesses.

#### DAIRY INDUSTRY

8. **General Farm Dairying.** For students in general agriculture only. Four hours a week. Must be preceded or accompanied by course 10. Lectures, T Th, 8. Dairy Building 120. Laboratory practice, Section A, T, 1-5; Section B, W, 9-1. Limited to fifteen students in a section. Dairy Building. Mr. CURRAN.

This course will deal with the manufacture and handling of farm dairy products, including the care and handling of milk; operation of hand separators; making butter; starter making; manufacture of some of the farm cheeses; ice cream; storing ice; judging dairy products; use of the score card for judging dairy barns. Laboratory deposit, \$3 (part returnable), to cover breakage and for laundering of white suits.

10. **Milk Composition and Tests.** For students in general agriculture only. Two hours a week. Lecture, W, 2. Dairy Building 218. Laboratory, M, 10-12.30. Dairy Building 209. Professor TROY and Mr. CURRAN.

The course deals with the composition and secretion of milk; the Babcock test for fat in milk and its products; acid tests, salt tests, moisture tests; use of the lactometer; some of the simple tests for preservatives and adulterations. Laboratory deposit, \$2 (part returnable), to cover breakage and for rental of laboratory apron.

#### ENTOMOLOGY

1. **Injurious Insects.** Two hours a week. Lectures, T Th, 3. Roberts Hall 292. Professor HERRICK.

The common insect pests of farm, garden, and orchard are discussed, and measures of control are carefully considered. Specimens of the insects discussed, together with examples of their work, are shown to members of the class whenever possible. Opportunity is given for questions and discussions, with the hope of clearing up obscure points and the various phases of the problems. The lectures and discussions are illustrated by lantern slides and by charts.

#### EXTENSION TEACHING

1. **Extension Work.** Two hours a week. Lectures and discussions, M W, 4. Roberts Hall 131. Criticism by appointment, daily, 8-1. Professor EVERETT and Mr. PEABODY.

A study of the problems of university extension in agriculture. Practice in the oral and written presentation of topics in agriculture, with criticism and individual



conferences on the technic of public speech. The course is designed to acquaint students with parliamentary practice, to encourage interest in public affairs, and to train for effective self-expression in public. Open to all students in the winter courses.

Special training will be given to competitors for the winter-course prize in public speaking. This prize is a silver cup given to the College by Mrs. Florence M. Nevin, of the winter course of 1918-19. It is to be retained by the College, and the name of the winner is to be engraved upon it. Competition is open to all winter-course students.

#### FLORICULTURE AND ORNAMENTAL HORTICULTURE

3. **Planning and Planting Rural Properties.** Three hours a week. Lecture, Th, 2. Practice, M W, 10-1. Caldwell Hall. Assistant Professor PORTER.

A discussion of the principles underlying simple arrangements and planting in home grounds, school grounds, and village-improvement work.

The course will consist of lectures to illustrate fundamental principles, and of practice and field trips to observe land conditions; making small surveys; preparing simple plans; learning the common plants, and utilizing them in planting practice.

4. **Woody Plant Materials.** Two hours a week. Lecture, T, 9. Practice, T, 10-1. Basement, East Roberts. Professor R. W. CURTIS.

A brief study of the characteristics and requirements of trees, shrubs, and vines for landscape planting.

The practice and field trips enable students to recognize common woody plants. The lectures discuss planting areas, planting practices, and plant materials, the last named from the point of view of plants as elements in composition, in order that the student may learn to see plants not only as growing things but as possible units in planting design with which to improve our landscape environments. Laboratory fee, \$1.

5. **Amateur Floriculture.** Three hours a week. Lectures, T Th, 3. Floriculture Building. Practice, T, 10-12.30. Greenhouses. Miss MINNS.

This course is designed primarily for persons interested in growing plants in the house. Plants best suited for house culture will be considered, also plants for indoor and outdoor window boxes and veranda boxes. Methods of preparation of soil, propagation, potting, and seed sowing will be studied. This course will not be given unless there is a registration of at least five persons. Laboratory fee, \$1.50.

6. **Gardening and Garden Flowers.** Three hours a week. Lectures, M W, 9, Th, 11. Greenhouses. Miss MINNS.

A course designed to study the methods of propagation and growing of outdoor annuals and herbaceous perennials. Studies will be made, so far as possible, of individual garden problems. The culture of outdoor roses, asters, peonies, phlox, iris, and bulbous plants will be considered. Occasional laboratory periods, which are optional for the students, will be held. Laboratory fee, \$1.

#### FORESTRY

1. **The Farm Woodlot.** One hour a week. Lecture, M, 10. Fernow Hall 210. On three Saturday afternoons there will be field trips or laboratory periods. Assistant Extension Professor -----.

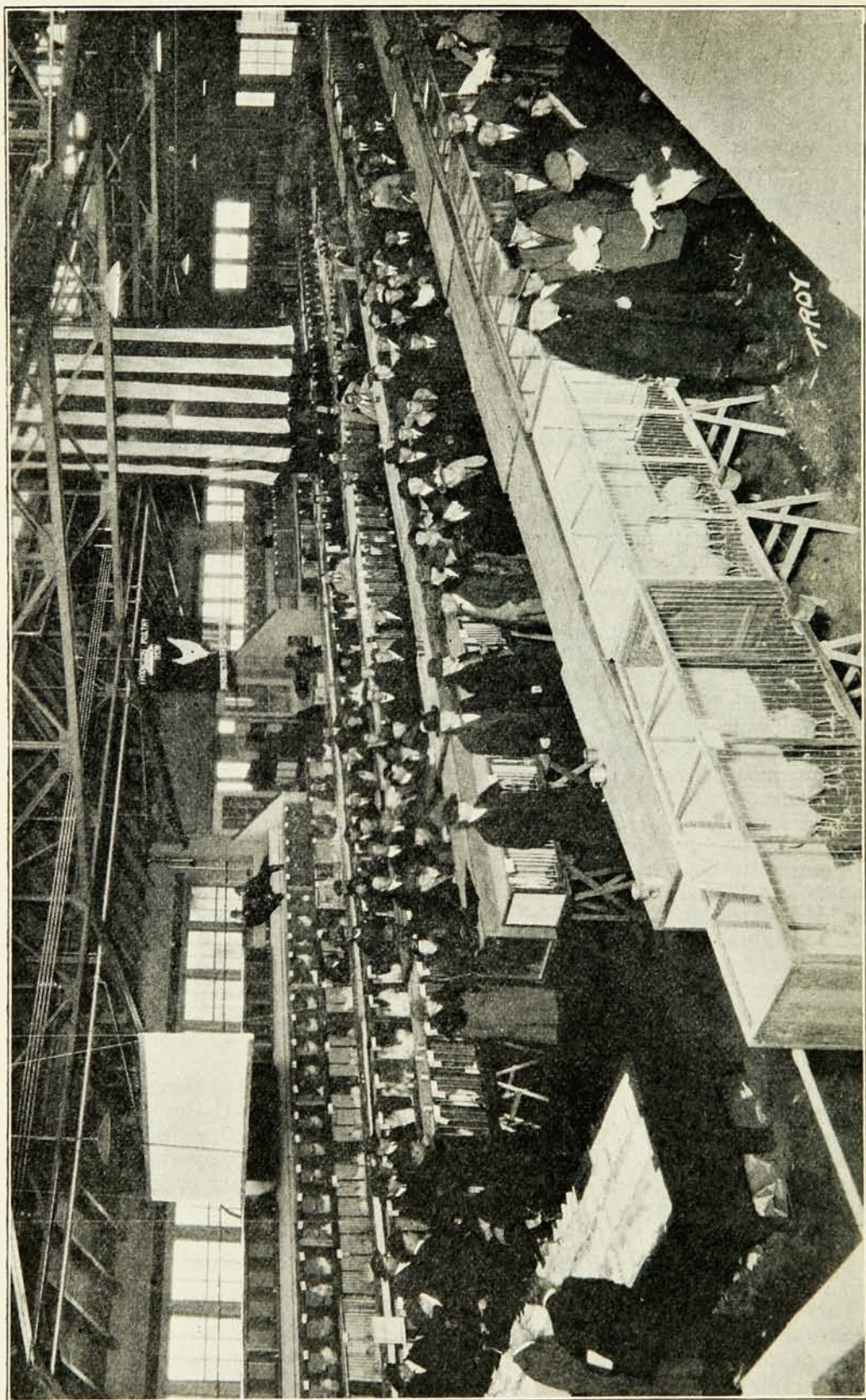
This course is designed to present certain phases of forestry that are of value in farm work. The course covers the methods of identifying the principal trees of this region; the care of the woodlot, including tree planting for timber and wind-breaks: thinning; cutting mature timber; methods of measuring the amount of standing and felled timber; protection from fire and other enemies; preservative treatment of posts; the making of maple sugar.

#### METEOROLOGY

1. **Elementary Meteorology.** Two hours a week. Lecture, M, 9. Laboratory, W, 9-11. East Roberts 341. Professor MORDOFF.

This course is designed to present the more essential phases of meteorology and climatology and their relations to agriculture. Some time will be spent in studying the principles and methods of practical weather forecasting from weather maps and local observations.





THE NEW YORK POULTRY PRODUCTION SHOW IS HELD DURING THE WINTER COURSE SESSION



## PLANT BREEDING

1. **Plant Breeding.** Three hours a week. Lectures and discussions, T, 9, Th, 9-11. Fernow Hall 210. Professor BUSSELL and Mr. LEWIS.

A consideration of some of the general biological principles concerned in reproduction in plants, and the better-known facts of heredity and variation, followed by discussion of the methods of plant breeding as applied to certain types of crops.

## PLANT PATHOLOGY

1. **Plant Diseases.** Three hours a week. Lectures, S, 9. Roberts Hall 292. Practice, Section A, for students in general agriculture and in vegetable gardening M, 9-12, W, 8-10; Section B, students in fruit growing, T, 11-1; Th, 10-1; Section C, for students in flower growing, W, 11-1; F, 10-1. Bailey Hall, West Basement. Professor BARRUS and Messrs. FERNOW and McCALLAN.

The first two weeks will be spent in studying the structure and development of plants and of organisms causing disease. The more important diseases of commercial crops will then be studied carefully in regard to their symptoms, cause, and control. Students will have an opportunity during the latter half of the term to select for study certain diseases in which they have a special interest. Laboratory fee, \$1.50, breakage deposit, \$3.

## POMOLOGY

2. **General Fruit Growing.** Four hours a week. Lectures, M T W Th, 9. Robert Hall 292. Professor OSKAMP.

This lecture course is designed for students who desire a general knowledge of fruit growing. It covers practically the same topics as course 1 in fruit growing (page 31), but includes no laboratory work.

## POULTRY HUSBANDRY

11. **Farm Poultry.** Four hours a week. Lectures, M W F, 5-6. Poultry Building 375. Laboratory practice, T or W, 10.30-1. Poultry Building 300. Professors RICE and HEUSER, Assistant Professors BOTSFORD and WEAVER, and Messrs. KRUM, BRADLEY, POWELL, and HALL.

A discussion of the domestic breeds of poultry; hatching and rearing; the principles of breeding, feeding, and management; marketing, diseases of poultry; the building of poultry houses; related matters. Laboratory fee, \$3.

## RURAL ENGINEERING

1. **Farm Mechanics.** Three hours a week. Lectures, T Th, 2. Rural Engineering Building. Practice, Th or S, 10-1. Farm Mechanics Laboratory. Professor ROBB and Messrs. JENNINGS and WRIGHT.

A course dealing with knots and splices of ropes; shafts, pulleys, belts, and belt lacing; gasoline engines; pumps and water systems; care and adjustment of farm machinery. Laboratory fee, \$2.

5. **Farm Shop Work.** Two hours a week. Lectures, demonstrations, and practice, T F, 10-1. Farm Mechanics Laboratory. Assistant Professor ROEHL and Mr. JENNINGS.

Practice in carpentry, saw filing, tool sharpening, fitting handles, soldering, and cold-metal work. Study will be made of the plan and interior arrangement of the farm shop and of the selection, care, and use of the tools necessary for farm construction and general repair work. Laboratory fee, \$2.

## RURAL SOCIAL ORGANIZATION

1. **Rural Community Institutions and Problems.** Three hours a week. Lectures, T Th S, 8. Roberts 292. Acting Professor MELVIN.

This course deals with the various problems of the rural community. The problems of the home, school, church, economic organization of rural life, recreational standards and practices, social organizations, relationships within the community, and of the community to the outside are analyzed. Special lectures and demonstrations on methods of play, recreation, and dramatics are given. Attention is given to the best practices which are being used in the solution of the various questions regarding rural life. Also, suggestions are offered for constructive community progress.



## VEGETABLE GARDENING

2. **General Vegetable Gardening.** Three hours a week. Lectures, M F, 4. Poultry Building 174. Laboratory S, 10.30-1. Vegetable Greenhouses. Assistant Professor SCHNECK.

This course is designed for students who desire a general knowledge of vegetable growing, and for those interested in the production of vegetables in home gardens. The lectures deal with planning and management of the vegetable garden, vegetable soils and fertilizers, growing early plants, special requirements of the important vegetable crops, and control of pests. The laboratory work consists chiefly of practice in plant growing in the greenhouses. Laboratory fee, \$1.50.

## VETERINARY MEDICINE

1. **Diseases of Dairy Cattle, and Veterinary Hygiene.** One hour a week. Lecture, S, 9. Veterinary College, Small Lecture Room. Doctor HAYDEN.

This course includes a discussion of the commonest diseases of dairy cattle, the prevention and cure of these diseases, ventilation of stables, and general questions of animal hygiene.

## 2. COURSE IN DAIRY INDUSTRY

The course in dairy industry is intended especially for persons who plan to operate commercial dairy plants, and students expecting to enter this field professionally should register in this course. The work of the course requires the student's entire time. This course is not intended for persons who plan to follow dairy farming. Those wishing to study the manufacturing side of dairy farm work should register in the farm dairy courses outlined on page 20. Neither is this course intended for persons preparing to occupy positions as herdsmen, or as testers in advanced registry work, or in cow testing associations. Students wishing to qualify themselves for such work should take dairy industry courses 8 and 10, animal husbandry courses 1 and 2 (page 19), and such other subjects as may be recommended by the faculty adviser.

There will be a meeting of dairy-course students and teachers in class room 119 of the Dairy Building at three o'clock on the afternoon of registration day, November 5. All students registered in the winter course in dairy industry are required to attend this meeting.

## SPECIAL EXPENSES

Laboratory fee (to pay in part for materials used)	\$25.00
Laboratory deposit (part returnable) to cover laundry and breakage	10.00
Books, about	10.00
One suit of blue overalls, about	3.00
Three white suits, with caps, about	10.00
One rubber apron, about	1.00

Waterproof footwear is necessary for work in the dairy laboratories. Books, notebooks, and the special clothing listed above can be purchased in Ithaca.

## METHODS OF INSTRUCTION

Instruction, although partly by lectures and recitations, is largely by actual practice in the different kinds of dairy work. The class assembles daily at 8 a. m., and the class work continues for two hours. Lectures and recitations are given in one-hour periods. Frequently



they are replaced by examinations; often, also, a part of the hour is occupied by informal discussions of former lectures or of topics previously assigned for study. The lectures are supplemented by references to dairy literature, books, current periodicals, and experiment station publications.

The students are assigned, in sections, to different kinds of practice, the assignments being so made that in the course of the term each student has a due amount of work in each of the various divisions.

The first six weeks of the term will be occupied in studying the composition of milk, and methods of testing; the bacteriology of dairy products; dairy chemistry; dairy arithmetic and bookkeeping; dairy mechanics; commercial starters.

### REQUIRED SUBJECTS

The subjects of the required lecture and practice courses for the first half of the term are as follows:

200. **Milk Composition and Tests.** Three hours a week. Lectures, W Th, 9, S, 11. Dairy Building. Practice, by appointment, W, 10-1, Th, 2-5, F, 10-1, or W, 2-5, Th, 10-1, F, 2-5. Dairy Building 209. Professor TROY, Assistant Professor MCINERNEY, and Mr. ———.

This course includes the composition and secretion of milk; the Babcock test for fat in milk and its products, acid tests, salt tests, moisture tests; use of the lactometer; calculating milk solids; some of the simple tests for preservatives and adulterations. A thorough drill will be given in making all these determinations. The testing laboratory is furnished with all necessary equipment.

201. **Dairy Bacteriology.** Two hours a week. Lectures, recitations, and laboratory practice, by appointment, M Th, 10-1, or T F, 10-1. Dairy Building 301. Professor BREW.

This course considers the nature of bacteria and their relation to dairy work, including their sources, action on milk, butter, and cheese, and the methods of controlling their growth.

The laboratory is equipped with modern apparatus for the preparation and sterilization of glassware and media, the plating of samples, and the incubation of organisms. Studies are made of the various bacteria commonly found in milk. Students are given practice in plating samples, counting organisms, and making microscopic examinations.

202. **Dairy Chemistry.** One hour a week. Lectures, M, 9, S, 10. Dairy Building 218. Dr. L. J. CROSS.

The elementary principles of chemistry are explained in order that the student may better understand the composition of dairy products and the chemical changes connected with and influencing dairy operation.

203. **Dairy Arithmetic and Bookkeeping.** One hour a week. Practice, by appointment, M, 10-1, T, 2-5, or M, 2-5, T, 10-1. Dairy Building 119. Professor GUTHRIE and Mr. WHITAKER.

A thorough drill is provided in such problems as are constantly arising in all kinds of dairy work and in the keeping of factory accounts.

204. **Dairy Mechanics.** Three hours a week. Lectures, T S, 9. Dairy Building 218. Practice, by appointment, W, 10-1, M Th, 2-5, or T W F, 2-5. Dairy Building 235. Messrs. AYRES and ———.

Students receive practice in the firing, care, and operation of boilers, and in the care and operation of steam and gasoline engines, cream separators, refrigeration machinery, and other dairy equipment. Practical work is also given in the installation of shafts and pulleys, pipe fitting, belt lacing, and soldering.

205. **Starters.** Two hours a week. Practice, daily, 8. Dairy Building. Professor BREW.



Students will use various commercial cultures in the preparation of starters, and will study the best methods of control and the effects of different ripening temperatures.

In the last six weeks of the course the student will be given laboratory practice, supplemented by lectures, in such branches of dairy manufacturing as he may choose after consultation with the department. The following courses are offered:

206. **Butter.** Three hours a week. Lectures, M Th, 8. Dairy Building 218. Practice by appointment, M T, W Th, or F S, 10 a. m.-5 p. m. Dairy Building 133. Messrs. AYRES and ———.

This course deals with the principles and practice of butter making, from the receiving of the milk and cream to the judging and marketing of the finished product; construction and arrangement of creameries; accounts and business methods.

The creamery is furnished with apparatus such as is found in a well-equipped commercial plant. The milk is received, weighed, sampled, and separated, and the entire process of ripening cream and of churning is carried through in the most thorough manner. Special attention is given to the use of starters. Every step of the work is performed by students under the close supervision of the instructor.

207. **Cheese.** Five hours a week. Lectures, M, 9, F, 8. Dairy Building 119. Practice, M T W, 10 a. m.-5 p. m. Dairy Building 157. Professor FISK and Mr. ———.

The work includes the principles and methods of making cheddar, or American, cheese. Attention is given to the making and use of starters; the judging and marketing of cheese; factory accounts; the construction and equipment of cheese factories.

The cheese room is equipped with all necessary apparatus, such as is used in large factories, for making cheddar cheese. All the work is performed by students, and every step is carefully observed and reported by them on blank forms provided for the purpose. Special attention is given to judging the quality of milk for making cheese, and to judging the cheese when it is ready for market.

208. **Fancy Cheeses.** Three hours a week. Lecture, W, 9. Dairy Building 218. Practice by appointment, M T, W Th, or F S, 10 a. m.-5 p. m. Dairy Building 152-154. Professor FISK and Mr. PRICE.

The best methods to be used in making the various kinds of soft cheeses, the commercial possibilities of these products, and marketing methods will be discussed in these lectures.

The students will make a variety of cheeses, including cottage, baker's, cream, pimento, club, Neufchâtel, and Camembert.

209. **Ice Cream.** Three hours a week. Lectures, T S, 8, Th, 9. Dairy Building 218. Practice, by appointment, M T, W Th, or F S, 10 a. m.-5 p. m. Dairy Building 151. Professor FISK and Mr. ALGER.

The subject matter covered in the lectures consists of the successive steps in the making of ice cream; it will include, also, allied subjects, such as types of machines; refrigeration; quality of materials used; marketing; business management; factory construction and equipment.

The laboratory is equipped with both hand and power freezers. There are two types of power freezers, one using ice for freezing and hardening, and one using mechanical refrigeration. Various kinds of ice cream are made, including custards and puddings. In the laboratory the student becomes familiar with the actual commercial business.

210. **Market Milk.** Two hours a week. Lectures, W, 8, S, 9. Dairy Building 218. Practice by appointment, M, Th, or S, 10 a. m.-5 p. m. Dairy Building 146. Professor BREW and Messrs. ——— and ———.

This course includes the sanitary construction of dairy barns; score cards for dairy barns and market milk; food value of milk; standardizing milk and cream; legal standards for milk and cream; dairy utensils; the general production and handling of clean milk.



The laboratory work includes bottling; milk pasteurization; different methods of cooling milk; clarification; standardization of milk and cream; judging milk and cream for sanitary quality; the use of the sanitary score card in judging dairy barns and dairy plants.

**211. Condensed and Powdered Milk.** Three hours a week. Lecture, T, 9. Dairy Building 120. Practice, W Th, 10 a.m.-5 p. m. Dairy Building 139. Mr. PRICE.

This course considers the principles and practices of making condensed and powdered milk. Students will make sweetened condensed, evaporated, and superheated milk; and powdered whole milk, skimmilk, and buttermilk.

The laboratory is equipped with two types of condensing pans, sweetened condensed milk coolers, copper and glass-lined jacketed hot wells, homogenizer, filler, sterilizer, and shaker; and the necessary equipment for laboratory work connected with condensing.

### 3. COURSE IN POULTRY HUSBANDRY

The winter course in poultry husbandry is one of the means by which the College of Agriculture attempts to meet the needs of farmers. The course is intended also to assist in supplying the large and growing demand for trained poultrymen to take charge of poultry plants owned by others. Although it is manifestly impossible in twelve weeks to give full preparation for so exacting a business as poultry keeping, this course will start the student in the right direction, enable him to avoid many mistakes, and offer him facts and principles of value gleaned from the lifelong experience, study, and observation of others. Persons expecting to take up poultry raising professionally should register in the course in poultry husbandry, not in the course in agriculture. Applicants must furnish satisfactory evidence of having had at least six months experience in working on an approved farm or poultry plant.

Prospective students who have not had experience may well plan to take a preliminary year in general agriculture, spending the intervening period in work on a poultry farm. The following is suggested as a program for the preliminary year, though it may in some instances be well to substitute vegetable gardening in place of pomology:

	Hours
Agronomy 200 (page 19).....	3
Agricultural Economics and Farm Management 1 (page 19).....	2
Agricultural Economics and Farm Management 2 (page 19).....	3
Pomology 2 (page 23).....	4
Poultry Husbandry 11 (page 23).....	4

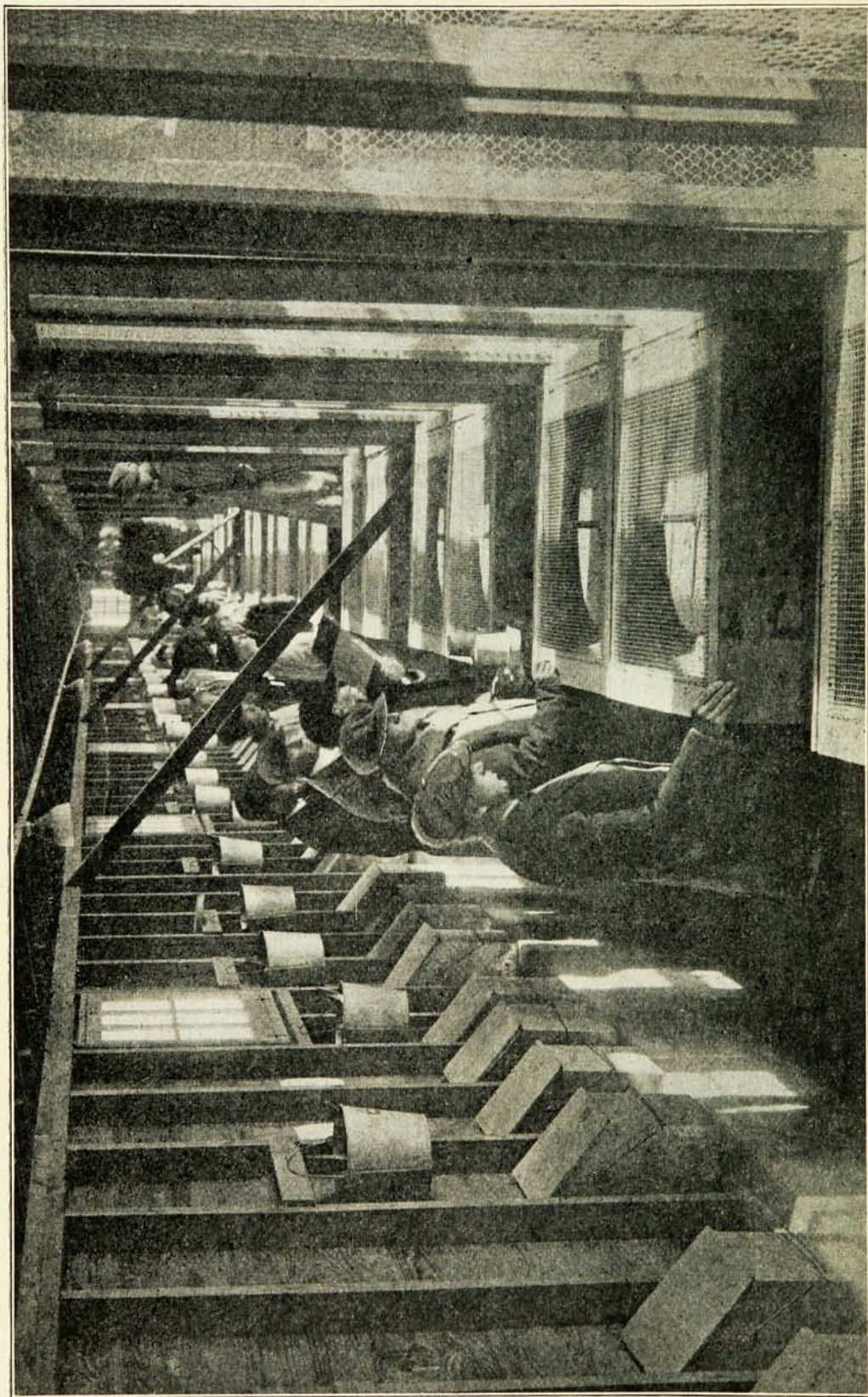
A meeting of all winter-course students in poultry husbandry with the staff of the department will be held at five o'clock on the afternoon of registration day, November 5, in Poultry Building 375.

### SPECIAL EXPENSES

Laboratory fee (to pay in part for material used)	\$12.00
General supplies	12.00
Excursions	50.00

Besides these expenses, about \$5 worth of books are usually bought and retained by the student. For the cost of board and other ex-





WINTER-COURSE STUDENTS BEGINNING THEIR WORK WITH BROODERS



penses, see page 9. If the prospective student owns a set of drawing instruments, he should bring them and thereby save part of the expense for general supplies.

### REQUIRED SUBJECTS

1. **Poultry Husbandry.** Six hours a week. Open only to students in the professional course. Lectures, M T W Th S, 9; F, 8.15, and by appointment. Poultry Building 375. Examination, W, 2-4.30. Poultry Building 300. Professors RICE and HEUSER, Assistant Professors BOTSFORD and WEAVER, and Messrs. BRADLEY, POWELL, and HALL.

The lectures include discussions of subjects of special interest to poultrymen; opportunities in poultry husbandry; advantages and disadvantages of various types of poultry keeping; laying out and estimating the cost of poultry plants; poultry-farm management; history and characteristics of breeds; feeding for egg production and for flesh; feeding young chickens; incubating and brooding; principles of poultry-house construction; capons and caponizing; diseases; preparing eggs and poultry for market; marketing poultry products. Assignments for reading will be announced.

2. **Special Lectures.** Two hours a week. Open only to students in the professional course. T Th, 4.45-5.45; F, 9; and M W F 4.45-5.45 for a period of approximately two weeks. Poultry Building 375, Roberts Hall 131, and elsewhere by appointment.

A course of lectures, not limited to the subject of poultry husbandry, given by members of the staff of many of the departments of the College of Agriculture and of the Cornell Medical College and by men of experience outside of the University.

3. **Laboratory Practice.** Four hours a week. Open only to students in the professional course. T W Th F S, 10-12.30; M F, 2-4. Poultry Building 300. Mr. ANDREWS and members of the staff.

This course includes the designing and drawing of plans for poultry buildings and colony houses; laying out poultry plants; selecting fowls for mating; killing, dressing, picking, and marketing poultry; testing, grading, and packing eggs; study of the formation and structure of the egg; anatomy of poultry; caponizing; study of poultry feeds; mixing rations; balancing rations; judging and scoring for fancy points and for production; sanitation.

5. **Flock Management.** One hour a week. Open to students in the professional course or to those who have taken or are taking course 11 (page 23). Practice periods and extra time arranged by appointment. Practice, reporting three times daily (including Sunday) for four weeks, 7.45-8.15, 12.30-1, 4-4.30. Poultry Plant. Mr. ANDREWS.

Practice in record keeping and management of fowls for egg production and for fattening.

6. **Poultry Mechanics and Appliances.** One hour a week. Open only to students in the professional course. Hours to be arranged. Poultry Building 125. Mr. KRUM.

Study of tools and making of shipping coops, catching hooks, and other poultry appliances. Practice in constructing buildings is usually given.

7. **Incubator Practice.** One hour a week. Open to students in the professional course or to those who have taken or are taking course 11 (page 23). Practice, reporting three times daily (including Sunday) for four weeks, 7.45-8.15, 12.30-1, 4-4.30. Poultry Building Basement. Assistant Professor WEAVER.

Practice in operating incubators, testing eggs, keeping records, and comparison of results.

8. **Brooder Practice.** One hour a week. Open to students in the professional course or to those who have taken or are taking course 11 (page 23). Practice, reporting three times daily (including Sunday) for four weeks, 7.45-8.15, 12.30-1, 4-4.30. Poultry Plant. Assistant Professor WEAVER.

Practice in the management of a brooder and a flock of chickens; keeping of temperature, food, and growth records.



9. **Poultry Accounts.** One hour a week. Open only to students in the professional course. M, 10-12.30. Poultry Building 300. Assistant Professor BOTSFORD.

Comparison of various methods of poultry-farm accounting, and practice in recording a set of transactions. A study will be made of the summarized results to determine the profit or loss in the various poultry-farm operations.

**Excursions.** One three-day trip will be taken, during the days immediately following the Christmas vacation, to visit successful New York State farms and the New York City markets. This trip is required, and every student must take it in order to receive full credit for the course. The total expense is approximately \$50.

#### 4. COURSE IN FRUIT GROWING

The course is intended to meet the requirements of persons engaged in commercial fruit growing. Lectures will cover the relation of the fundamental sciences to the various orchard operations, and



A LESSON IN PRUNING

a digest of experimental work bearing on fruit growing. Special emphasis will be placed on the interpretation of experimental work with reference to New York conditions. In the laboratory exercises each student will be given opportunity to perform all the orchard operations which the season will permit. The course should be of value to men who are preparing to become managers or foremen of fruit farms. Unless the student has had considerable previous experience, the course will not equip him for such a position.

Not more than twenty-five students can be admitted to this course unless some of the applicants have previously had work in plant pathology.



## REQUIRED SUBJECTS

Students planning to attend but one winter session are required to take the subjects that follow. Those without experience in fruit growing had best plan a two-years program.

1. **Commercial Fruit Growing.** Six hours a week. Lectures, M T W Th, 9. Roberts Hall 292. Practice, M W, 10-1. East Roberts 108. Professors OSKAMP and PECK.

This course includes a study of methods of propagation; principles of budding and grafting; soils, varieties, and planting plans for the orchard; cultivation; cover crops, fertilization, and pruning, as practiced in orchard management; picking, grading, packing, storing, and marketing fruit. The course considers the apple, pear, quince, cherry, plum, peach, grape, raspberry, blackberry, currant, gooseberry, and strawberry. Laboratory fee, \$2.

	<i>Hours</i>
Plant Pathology 1 (page 23).....	3
Entomology 1 (page 20).....	2
Agronomy 200 (page 19).....	3
Agricultural Economics and Farm Management 2 (page 19).....	3

Students who can possibly do so should supplement these courses with the following courses in general agriculture in a preliminary or in a succeeding session:

	<i>Hours</i>
Agricultural Economics and Farm Management 1 (page 19).....	2
Rural Engineering 1 (page 23).....	3
Vegetable Gardening 2 (page 24).....	3
Poultry Husbandry 11 (page 23).....	4
Forestry 1 (page 21).....	1
Animal Husbandry 1 (page 19).....	2

Those who have had little or no experience in fruit growing are advised to take this work in a preliminary winter course, substituting Pomology 2 (page 23) in their schedules for one of the subjects here listed. By so doing, they will get a needed introduction to the subject and be better able to judge whether they desire the more special work in commercial fruit growing.

## 5. COURSE IN FLOWER GROWING

New York is distinctly a flower-growing State. The financial interests of the industry are greater in this than in any other State in the Union. There is keen competition among flower growers, and progressive young men realize that they must equip themselves with all the information possible if they are to make a success of the business. Two courses are offered for those especially interested in commercial floriculture. These, with other required subjects, should give the student a broad knowledge of the subject and equip him well for his work.

Interest in flower growing, however, is not confined to men engaged in the commercial industry. There is an increasing demand from amateurs for information regarding the culture of plants to be used about the home or the school grounds. Courses have been arranged with a view to meeting this demand. These courses are outlined on page 21. Those following are planned especially for persons who intend to engage in commercial floriculture. Course 2 is equally well suited for those interested in vegetable forcing under glass.

## REQUIRED SUBJECTS

1. **Commercial Floriculture and Greenhouse Practice.** Five hours a week. Lectures, W, 3, M Th F S, 8. Floriculture Building. Practice, S, 10-12.30. Greenhouses. Professors WHITE and NEHLING.



A study of the methods of growing standard florist's crops, such as roses, carnations, violets, sweet peas, orchids, and plants for bedding. So far as possible, laboratory practice in growing these crops will be given. The course is designed to familiarize the student with the ordinary work of the greenhouse and the garden. Laboratory fee, \$3.

[2. **Commercial Greenhouse and Conservatory Construction and Heating.** Three hours a week. Lecture, M, 3. Floriculture Building. Practice, M, 10-12, W, 8-11. Floriculture Building. Mr. ———.] Not given in 1924-25.

This course considers the details of the construction and heating of glasshouses for growing plants and vegetables; choice of location; water, soil, and light; glazing; all the conditions found in well-appointed modern ranges. The construction and care of hotbeds and coldframes are also studied. Laboratory work consists of drawings of construction details; the making of plans and specifications; preparation of estimates; and practical work in construction that may be available. Laboratory fee, \$1.50.

	<i>Hours</i>
Agronomy 200 (page 19).....	3
Plant Pathology 1 (page 23).....	3
Entomology 1 (page 20).....	2

#### ELECTIVE SUBJECTS

	<i>Hours</i>
Floriculture and Ornamental Horticulture 3 (page 21).....	3
Floriculture and Ornamental Horticulture 4 (page 21).....	2
Floriculture and Ornamental Horticulture 6 (page 21).....	3
Plant Breeding 1 (page 23).....	3

#### 6. COURSE IN VEGETABLE GARDENING

With the rapid growth of cities and with vegetable food occupying a place of constantly increasing importance, the demand for vegetables has increased greatly during the past few years. An ever-increasing number of persons are looking to the growing of vegetables as a source of their income, particularly on specialized vegetable farms and in connection with other types of agriculture.

In view of this growing interest in vegetable culture, the Department of Vegetable Gardening offers the following course. This course is intended to meet the needs of persons who desire to obtain, in a short time, a fundamental knowledge of the principles and practices of commercial vegetable growing. The principles underlying successful vegetable production, storage, and marketing are discussed. Methods of applying these principles to different phases of vegetable gardening are described.

This course is designed especially for students who have had some farm experience. It should be of value to owners, and to those who plan to become managers or superintendents of specialized vegetable farms as well as to those who plan to grow or handle vegetables in a commercial way in conjunction with some other phase of agriculture, such as fruit growing or poultry husbandry.

Students without experience, but desiring some knowledge of either home or commercial vegetable gardening, will find the course described on page 24 suited to their needs.

#### REQUIRED SUBJECTS

1. **Commercial Vegetable Gardening.** Four hours a week. Lectures, M W F, 2. Poultry Building 174. Laboratory, F, 10-12.30. Vegetable Greenhouses. Assistant Professor SCHNECK.



A comprehensive survey is given of the vegetable industry as conducted in New York State. The problems of the market gardener, the vegetable forcer, the truck grower, the muck-land farmer, and the producers of canning crops are considered. Lectures are given on the principles of production and handling of vegetables under New York State conditions.

The laboratory work includes exercises in seed testing, plant growing, vegetable-variety studies, hotbed and coldframe construction and management, greenhouse fumigation, and soil sterilization. Plants are grown under glass as would be done for outdoor setting. Members of the class who desire may participate in a one-day excursion to Rochester, in January, to visit vegetable greenhouses; cost, about \$9. Laboratory fee, \$1.50.

Unless taken in a previous winter course, the following subjects must be included in the student's schedule:

	<i>Hours</i>
Agronomy 200 (page 19).....	3
Entomology 1 (page 20).....	2
Plant Pathology 1 (page 23).....	3
At least one of the following three courses must also be taken:	
Agricultural Economics and Farm Management 1 (page 19).....	2
Agricultural Economics and Farm Management 2 (page 19).....	3
Plant Breeding 1 (page 23).....	2
Rural Engineering 1 (page 23).....	3
Meteorology 1 (page 21).....	2

Those who expect to combine fruit growing with vegetable gardening should take the four required courses just listed and should add Pomology 1 (page 31). Similarly, those interested in poultry should add Poultry Husbandry 5, 6, 8, and 11 (pages 23 and 29).

A two-years program in vegetable gardening and fruit growing may be arranged as follows:

First year	<i>Hours</i>
Agronomy 200 (page 19).....	3
Agricultural Economics and Farm Management 1 (page 19).....	2
Pomology 2 (page 23).....	4
Vegetable Gardening 1 (page 32).....	3
Rural Engineering 1 (page 23).....	3

Second year	
Vegetable Gardening 1 (page 32).....	4
Plant Pathology 1 (page 23).....	3
Fruit Growing 1 (page 31).....	6
Entomology 1 (page 20).....	2
Agricultural Economics and Farm Management 2 (page 19).....	3

The three lines of work, vegetable gardening, fruit growing, and poultry husbandry, may also be brought together in a two-years program, as follows:

First year	<i>Hours</i>
Agronomy 200 (page 19).....	3
Vegetable Gardening 2 (page 24).....	3
Poultry Husbandry 11 (page 23).....	4
Poultry Husbandry 5, 7, 8 (page 29).....	3
Pomology 2 (page 23).....	4

Second year	
<i>Either</i>	
Vegetable Gardening 1 (page 32).....	4
Pomology 1 (page 31).....	6
Plant Pathology 1 (page 23).....	3
Entomology 1 (page 20).....	2

<i>Or</i>	
Poultry Husbandry 1, 2, 3, 6, 9 (pages 29 and 30).....	14
with one of the following:	
Rural Engineering 1 (page 23).....	3
Agricultural Economics and Farm Management 2 (page 19).....	3











## CORNELL UNIVERSITY OFFICIAL PUBLICATION

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This series of pamphlets is designed to give prospective students and other persons information about Cornell University. No charge is made for the pamphlet unless a price is indicated after its name in the list below. Requests for pamphlets should be addressed to the Secretary of the University at Ithaca. *Money orders should be made payable to CORNELL UNIVERSITY.*

The prospective student should have a copy of the  
*General Circular of Information*

and a copy of one or more of the following Announcements:

*Announcement of the College of Arts and Sciences.*

*Announcement of the College of Engineering.*

*Announcement of the College of Law.*

*Announcement of the College of Architecture.*

*Announcement of the New York State College of Agriculture.*

*Announcement of the Winter Courses in the College of Agriculture.*

*Announcement of the New York State Veterinary College.*

*Announcement of the Department of Chemistry.*

*Announcement of the Graduate School.*

*Announcement of the Summer Session.*

*Announcement of the Summer Session of the College of Law.*

*Announcement of the Summer School of Biology.*

*Program of the Annual Farmers' Week.*

*Annual Report of the President.*

Special departmental announcements, a list of prizes, etc.

Other periodicals are these:

*The Register*, published annually in September, and containing, not announcements of courses, but a comprehensive record of the University's organization and work during the preceding year. Price, 50 cents.

*Guide to the Campus.* Illustrated. Price, 50 cents.

*Directory of the University.* Price, 10 cents.

The *Announcement of the Medical College* may be obtained by addressing the Cornell University Medical College, Ithaca, New York.

Correspondence regarding the Cornell University Official Publication should be addressed to

THE SECRETARY, CORNELL UNIVERSITY,  
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